PROFISSIONAL

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MANUFACTURING *process*

01. *First step*

Coil made of 3Cr13 stainless steel

The manufacturing process begins by separating the original stainless steel coil into steel blanks. The steel is selected based on its intended application.

02. *Profiling the blade*

The steel blanks are automatically fed into a stamping press. This operation cuts the metal into the shape for each different model of knife.

03. *Heat treatment*

The blades then undergo a hardening process in which they are placed in a furnace with temperatures above 1000°C. They are then cooled down to room temperature and subsequently undergo a sub-zero treatment, in which they are cooled down to approximately -80°C using liquid nitrogen. Finally, the stress relieving process increases the toughness of the blades.

04. *Grinding the contour*

After heat treatment is the process of grinding the blade profile. This stage eliminates imperfections and makes the piece smooth.

05. *Precise geometry*

At this stage, material is removed from the surface of the blade. This determines the final geometry of the knife, which will vary according to its intended usage.

06. *Satin for uniformity*

This is the process of creating the final abrasive finish, which evens out the surface. This is when the knife receives a satin look.

07. *Super sharp*

Sharpening of the blade occurs at multiple stages by a robotic process that ensures uniformity to the knives.

08. *Control marking*

The knives in our professional line have their reference number and tracing information engraved on their surface for easy identification and control.

09. *Hygienic handles*

The handles are manufactured using a polymer with an added antimicrobial compound. This material is molded directly to the blade, ensuring attachment with no gaps between the blade and the handle.

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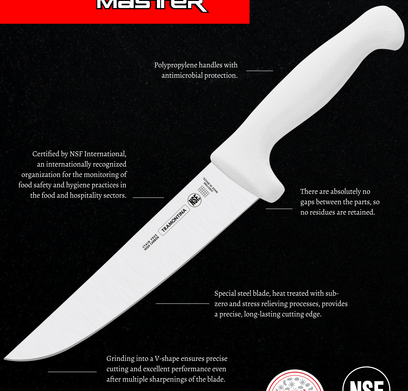

PROTEÇÃO ANTIMICROBIANA

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